

Suggestions for the Housewife

TO PREPARE MEATS.

Braised Meat.

For braising, it is necessary to have an iron kettle or an earthen baking dish, and either must have a close-fitting cover.

Into this put one-half a cupful each of potato, turnip and carrot dices and sliced tomato. Have about four pounds of beef cut in a solid piece from the round and lay it on the vegetables. Dredge liberally with flour and salt and pour in hot water enough to come half way up the meat. Cover closely and set in a moderate oven for four hours. Thicken the liquid in the kettle after taking up the meat.

Haricot of Lamb or Mutton.

A haricot of lamb or mutton is particularly nice now, with a garnish of carrot balls or peas or asparagus. To prepare it cut three pounds of the meat into inch-sized pieces and season

with salt and pepper. Place a saucepan over the fire with a tablespoon of olive oil or butter, and when hot toss in the fat two small onions chopped fine, and if liked half a clove of garlic. Cook three minutes, add the meat, stir a few seconds, then cover and let cook over a slow fire for half an hour, stirring frequently. Add a half cupful boiling water, cover and simmer gently until nearly done. In the mean time melt two tablespoonfuls of butter in another saucepan, and add two spoonfuls of flour and when blended a quart of the broth, five small white onions and a bouquet of seasoning herbs. When smooth and thickened add to the meat, cook a little longer, remove the bouquet and every particle of fat and dress on a hot dish with the garnish of carrot balls, potatoes and peas or asparagus.

Tasty Hotpot.

One pound of shoulder of lamb or

beef cut into two-inch squares, four potatoes sliced thin as for frying, one onion cut fine. In a deep dish place first a layer of meat, salt and pepper; over this drop one-half of the onion, then a layer of potatoes. Repeat, having a thick layer of potatoes on top to brown nicely. Bake three hours in a rather slow oven.

Spiced Beef.

Fry three or four slices of pork a light brown; then lay in the beef (the round is good for this purpose) in one piece. Let it brown a little on both sides; then cover it with water and let it stew over a moderate fire four or five hours in a covered kettle. Add water as it boils away to make gravy. About half an hour before it is done salt and pepper to taste; add one teaspoonful of sweet marjoram and if agreeable, one-half of an onion sliced. Pour the gravy over the beef and serve very hot. With this serve plain boiled potatoes.

PREPARING MUSHROOMS.

Mushroom Sauce Made From Stems.

The stems cut from mushrooms can be utilized in a delicious sauce for beefsteak. For this they may be simply fried in butter or sprinkled with salt, broiled, then broken in pieces and stirred into a cupful of hot cream and seasoned with salt and pepper.

Beefsteak and Mushrooms.

Select a steak at least two and one-half inches in thickness. Broil over a clear fire until rare, then season plentifully with creamed butter, salt, a little lemon juice and suspicion of mace. Place on a silver platter or in a heated casserole and arrange over the top a layer of large mushrooms that have been peeled and steeped in butter for ten minutes.

Season with salt and lemon juice, then place in under the broiling flame

for five minutes. If desired, a second and even a third layer of buttered and seasoned mushrooms may be added, each layer receiving its broiling in turn. In this way the essence of the mushrooms becomes concentrated in the steak. Serve with baked Irish potatoes or grilled sweet potatoes.

Deviled Mushrooms.

Cut off the stalks of large, fresh mushrooms even with the head, peel and trim. Brush over the inside with melted butter and season lightly with salt, pepper and cayenne. Lay carefully on a well buttered broiler, gills uppermost, and broil over a hot fire until the cups are filled with juice. Lay carefully on slices of crisp brown toast, put a bit of butter on each mushroom and serve hot. Slices of cut lemon may be served with the mushrooms.

Stuffed Mushrooms.

Use for this the large mushrooms.

Take off the stems and chop fine together with smaller mushrooms. Take a little white onion, cover with boiling water and let stand a few moments. Drain and chop.

Cook the onion slightly in butter and add to the chopped mushrooms, together with a few soft bread crumbs, a little thick cream and just enough white stock to moisten slightly. Season lightly with salt and pepper and fill the hollow part of each large mushroom with the mixture. Arrange in a buttered baking dish, the cup part uppermost, strew with finely sifted bread crumbs and bake in a quick oven about fifteen minutes. Serve hot.

Mushrooms en Casserole.

Prepare large mushrooms in the same way as before, but have more of the same stuffing in readiness. After filling the mushrooms, put the remainder of the forcemeat through a fine sieve, then spread on large, well washed let-

tuce leaves. Pin the leaf over the mushroom cup, using a wooden toothpick to skewer in place, then arrange in casserole that has been heated and well buttered. Pour over the mushrooms a little cream and chicken broth, cover closely and bake an hour. Uncover, brown slightly and serve piping hot from the dish.

ILLUMINATED TABLE CENTERS.

The hostess whose home is wired for electric lights has at her command all sorts of artistic dinner table effects. There are clusters of grapes, which when the light is turned on become glowing, translucent globes of color; there are peaches and strawberries, looking, when lighted up, as natural as real ones. These illuminated fruits are set in the center of the table, the electric current being connected by means of wiring which passes through a small hole in the tablecloth and a similar hole bored through the table. Of course, the woman owning a handsome mahogany table will be loath to have it defaced for the sake of an illuminated cluster of cherries at her dinner party, but for small tables where a luncheon is served to a number of people the effect is charming.

CARVED SHELL HATPINS A PARIS FAD.

Queer bug effects carved from ambler shell are the hatpin favorites now in Paris. Dragonflies, moths and even the clumsy Egyptian scarabaeus are shown, and sometimes bodies or wings are delicately tinted. One hatpin shows a scarabaeus three inches long, the body colored a brilliant green, the wings being delicately carved from the shell. As the hats grow in size the hatpins grow with them, and some of the French designs are absurdly conspicuous and monstrous. For more conservative taste there are dainty cabuchon pins set with sunken turquoises, and odd art nouveau effects in dull silver set with rhinestones.

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Woman at Head of School System

(Continued from Page Seventeen)

hardly believe they exist, would you? 'No,' piped up little Granger, 'and I wouldn't believe it if I saw one.'

And the "boys," now leading men in Chicago, blessed their former school-teacher, a little less awestruck than they were a half-century before, but with more love and respect than ever in their hearts for her.

This woman, who has fought her way into the second highest executive position in the public schools of this country, has the simple tastes and the gentle manners of the old school woman. For twenty-five years she has been a widow, and the mother-love in her has been given to the thousands of children she has taught and befriended ever since the day, fifty years ago, when she became a teacher in the old Foster school.

One looks in vain for any evidence of the "new" woman in Mrs. Young. She is all that is feminine. She is described by those who know her as

being as good a cook as a scientist, and as fond of her hours at the coffee or tea table as of those at the desk. She is a womanly woman, but she has opened, as she says, "the real road to the kind of suffrage women need." She means by that, that work well done is paid for in money and in honor and in power by the world.

CLAM CHOWDER.

Rare combination of the land and sea, Onion, potato, pork, tomato, clam; Bright as the bosom of an oriflamme, Rich as a bank of roses blowing free, You're soup and fish and meat at once

to me,
And with meek reverence I bow
Before your spicy shrine, and feel I am
Your fond and most unworthy devotee.
One plateful of you fills me with
romance,
And floods my spirit with a music
fine.

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